

L3 ANSWER 1 OF 1 WPIDS (C) 2003 THOMSON DERWENT
ACCESSION NUMBER: 1981-67444D [37] WPIDS
TITLE: Production of lactic bacteria for cheese-making - by culturing strains in solid, phospholipid complex-containing medium and observing phospholipase activity.

DERWENT CLASS: D13 D16
PATENT ASSIGNEE(S): (UGLI-R) UGLICH BUTTER CHEESE

BASIC ABSTRACT:

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Lactic bacteria are prepared for cheese-making by: culturing test strains at optimum temperature in a prepared nutrient medium for 24 hrs; transferring to a solid indicator medium containing hydrolysed milk, agar and 2-4% of a neutral phospholipid complex containing 35-40% pure phospholipids; culturing the strains for a further 24 hrs; and observing the development of the strains for phospholipase activity.

The method enhances the quality of cheese produced by reducing the fermentative hydrolysis of the phospholipid components.

In a pref. process, egg yolk is used as the phospholipid complex; and the bacterial strains used are selected pref. by the size of the hydrolysis zones developed in the 24 hr. culture period, as follows: Streptococcus diacetilactis 0.5-5mm; Streptococcus lactis 0.5-6mm; and Streptococcus cremoris and paracitrovorus 0.5-3mm.